

City of Terre Haute Wastewater Utility

Grease Trap and Grease Interceptor Installation Form

Inspector: _____
Signature: _____
Date: _____
Time Inspection Started: _____
Time Inspection Completed: _____

Establishment: _____
Address: _____
Contact Name: _____
Phone: _____

Compliance

1. Each grease trap serves not more than four single compartment sinks of the same depth. Grease trap is sized based upon the number of fixtures discharging to it.
2. Grease trap has a water seal of not less than two inches in depth or the diameter of its outlet, whichever is greater.
3. No food waste disposal unit or dishwasher is connected to or discharges into any grease trap.
4. Waste from toilets and urinals do not discharge to the grease interceptor.
5. Waste in excess of 140° F is not discharged to any grease trap. (Dishwasher with a minimum temperature of 160° F is not discharged to any grease trap.)
6. The vertical distance between the fixture outlets and grease trap weirs is as short as practical.
7. Grease interceptor is as close as practical to the fixtures served.
8. Each fixture connected to a grease trap is provided with an approved type flow control or restricting device installed in a readily accessible and visible location. Devices shall be designed so that the flow through the device or devices at no time exceeds the rated capacity of the grease trap or interceptor.
9. Each fixture discharging into a grease trap or interceptor is individually trapped and vented in an approved manner.
10. Each grease trap and interceptor is properly vented to allow air circulation throughout the entire drain system.
11. No water jacketed grease trap or interceptor is installed.

12. Grease interceptor is easily accessible for inspection and cleaning and access does not require the use of ladders or the removal of bulky equipment.
13. There is a minimum of one access point into each compartment of the interceptor and no access points are greater than 10 feet apart. Each access opening is leak-resistant and cannot slide, rotate, or flip.
14. Location of grease interceptor is shown on approved building plans. Drawings of interceptor are complete and show all dimensions, capacities, reinforcing and structural design calculations.
15. Grease interceptor is not installed in any part of a building where food is handled.
16. Grease interceptor serves a single business establishment.
17. Grease interceptor has a minimum of two compartments and 3-inch diameter fittings designed for grease retention. The compartments shall be separated by partitions or baffles that extend at least 6 inches above the water level. The inlet compartment shall be $\frac{2}{3}$ of the total interceptor capacity and shall have a minimum liquid volume of 333 gallons. The length of the inlet compartment shall be longer than the inside width of the interceptor.
18. The inlet and outlet fittings shall be a baffle tee (or similar flow device) that extends at least 4 inches above the water level to within 12 inches of the bottom of the interceptor. The outlet tee out of a sample box shall extend at least 6 inches below the water surface. Flow between the separate compartments is through a baffle tee or bend that extends down within 12 inches of the bottom of the interceptor.
19. The liquid depth shall be greater than or equal to 2'-6" and less than 6'-0".
20. There shall be a minimum of 9 inches of open vent space above the water level to the top of the interceptor. The airspace has a minimum capacity equal to 12-1/2% of the grease interceptor's liquid volume.
21. The grease interceptor has at least one square foot surface area for every 45 gallons liquid capacity.
22. All waste enters the interceptor through the inlet pipe.
23. Grease interceptor cover is gastight and has a minimum opening of 20 inches in diameter.
24. Grease interceptors located in areas of pedestrian or vehicle travel are adequately designed to support the imposed loads. Review of structural calculations may be required to verify adequacy.

- 25. Redwood baffles are not installed in grease interceptor.
- 26. A sample box is provided on the outlet side of the grease interceptor. This is recommended and may be required by the Uniform Plumbing Code so that the Wastewater Treatment Utility can periodically sample the effluent quality.
- 27. Grease interceptor is permanently and legibly marked with the manufacturer's name or trademark, model number, Uniform Plumbing Code certification mark and registration (if product listed by the International Association of Plumbing and Mechanical Officials), and any other markings required by law.

Additional Notes and Comments:

C = Compliance with the item
V = Violation of the item (provide explanation in the notes)
NA = Not applicable (provide explanation in the notes)
NC = Not checked (provide explanation in the notes)